



COOKERY

Celebrate the holidays with these party favorites

source: 2008 State Fair Cookbook

Cheese Petit Fours

4 jars Kraft Old English Cheese	3 loaves Pepperidge Farm thin-sliced bread
1 pound margarine	Cayenne pepper to taste
1 teaspoon Worcestershire sauce	Dill weed
1 teaspoon Tabasco sauce	

Mix cheese, Worcestershire sauce and Tabasco sauce with margarine. Mix well. Add dash of cayenne pepper and dill weed. Cut crust off of bread 3 slices at a time. Spread cheese mixture over bread. Cut in 4. Then spread cheese around side. Garnish with dill weed and cayenne pepper. Freeze on cookie sheet. Pack in zip-lock bags after frozen. When ready to serve, bake at 350 degrees for 20 minutes.

*Submitted by Michelle Estay, Assistant Commissioner
Office of Marketing & Agro-Economic Development*

Hot Shrimp

2-3 cups butter	3 tablespoons Worcestershire sauce
3 tablespoons black pepper	1 teaspoon salt
3 tablespoons red pepper	½ teaspoon thyme
1 tablespoon garlic powder	3-4 pounds unpeeled shrimp
3 tablespoons lemon juice	

Melt butter in sauce pan. Stir in all ingredients, except shrimp. Bring to boil. Reduce heat; simmer for 5 minutes. Arrange shrimp in 9x13 baking pan. Pour butter mixture over the top. Chill, covered for 2-8 hours. Bake at 350 degrees for 20-30 minutes. Serve with French bread.

*Submitted by April Stephenson (wife of Ken Stephenson)
Office of Agricultural and Environmental Sciences, Haughton*

Grapefruit Spritzer

1 can frozen grapefruit juice concentrate
1 quart carbonated water, chilled

Thaw the juice. Pour into pitcher. Add carbonated water; mix well. Pour into pretty glass...Enjoy!

*Submitted by Ken Stephenson
Office of Agricultural and Environmental Sciences, Haughton*

Cheese Straws

1 package (10 ounces) piecrust mix	2 egg yolks
1 cup grated sharp Cheddar cheese	Milk
¼ teaspoon curry powder	Paprika or sesame seeds

Combine piecrust mix with cheese and curry powder. Add egg yolks and mix with fork. (If dough is too stiff, add a little milk with fork to combine.) Roll out on floured board to 1/8 inch thickness. Sprinkle lightly with paprika, or brush with milk and sprinkle with sesame seeds. Cut into 3"x ½" strips. Bake on greased cookie sheet in preheated 425 degrees oven 8-10 minutes. Cool on a rack. Serve hot or cold.

*Submitted by Dr. Susan Strain DVM
Wife of Commissioner, Mike Strain DVM*

Party Meatballs

2 (1 pound) bags pre-cooked cocktail-size meatballs
1 (16 ounce) can Ocean Spray Jellyed Cranberry Sauce
1 (12 ounce) bottle Heinz Chili Sauce

Combine sauces; cook over medium-low heat; stir until smooth. Add prepared meatballs; stir about 15 minutes or until meatballs are heated through.

*Submitted by Terry Boykin
Office of Management and Finance, Baton Rouge*

Cheese and Green Chilies Squares

2 cups warm cooked rice	3-4 tablespoons chopped pimientos
1 can (4 ounces) green chilies, chopped	2 tablespoons chopped pitted olives
2 ½ cups (10 ounces) grated Monterey Jack cheese	6 eggs, slightly beaten
	1 teaspoon salt

Combine rice, chilies, cheese, pimientos and olives in mixing bowl. Add eggs and salt. Pour into a buttered 9"x13" baking pan. Bake in preheated 350 degree oven (325 degrees using a glass oven proof dish) 30 minutes, or until set. Cut into 1 ¼ inch squares. Serve at once, or refrigerate and serve later.

*Submitted by Carrie Castille, Deputy Assistant Commissioner
Office of Marketing & Agro-Economic Development*